**NUTRITION AND FOOD SCIENCES (NFS)**

**Courses**

**NFS 203. Advanced Nutrition. 3 Credits.**
Desirable and undesirable activities of bacteria in foods. Mechanisms of food-borne infection and intoxication. Laboratory methods to enumerate and identify microorganisms associated with food. Prerequisite: NFS 153 or Instructor permission. Co-requisite: NFS 213.

**NFS 205. Functional Foods:Prncpl & Tech. 3 Credits.**
Examines the constituents that make food products functional and provides laboratory techniques needed to create a functional food. Prerequisites: NFS 153, NFS 154, or Instructor permission.

**NFS 223. Nutrition Educ & Counseling. 3 Credits.**
Use of appropriate education theory, techniques, and media in nutrition education and counseling theories and negotiation, interviewing and counseling skills in individual and group counseling. Pre/co-requisites: NFS Prerequisites: NFS 043, NFS 053, NFS 054, NFS 143.

**NFS 243. Advanced Nutrition. 3 Credits.**
Study of nutrients and their specific functions in metabolic process integrating cellular physiology, biochemistry, and nutrition. Prerequisites: NFS 043; PBIO 185; ANPS 019; Junior standing. Spring.

**NFS 244. Nutr in Hlth & Disease Prevtn. 3 Credits.**
Examination of dietary planning, nutrition assessment, genetics, drug-nutrient interactions, CAM therapies and nutrition related to health and prevention of disease. Pre/co-requisites: NFS 053, NFS 054, NFS 143; minimum Junior standing.

**NFS 250. Foodservice Systems. 4 Credits.**
Emphasis on the foodservice system model for understanding quality control; food procurement, production, and marketing; management and evaluation of foodservice facilities, human and financial resources. Prerequisites: BSAD 060 or CDAE 158; BSAD 120; minimum Junior standing; Dietetics or Nutrition and Food Sciences, and Dietetics, Nutrition and Food Sciences majors only.

**NFS 260. Diet and Disease. 3 Credits.**
Examination of the physiologic, biochemical, and psychosocial basis of several disease states and the application of medical nutrition therapy in treatment. Prerequisite: NFS 053, NFS 143, NFS 243; Senior standing.

**NFS 262. Community Nutrition. 3 Credits.**
Study of U.S. public health nutrition policies, programs and practices. Emphasis on community nutrition program planning including needs assessment, intervention development and evaluation. Prerequisite: Minimum Junior or Graduate standing. Spring.

**NFS 263. Nutritional Biochemistry. 3 Credits.**
Comprehensive study of metabolism of carbohydrates, lipids, and protein emphasizing diet induced, hormone mediated alterations in metabolism (e.g. starvation and obesity). Prerequisite: NFS 243 or Instructor permission. Spring.

**NFS 295. Advanced Special Topics. 1-18 Credits.**
Lectures, laboratories, readings, or projects relating to contemporary areas of study. Credits negotiable. Enrollment may be more than once, maximum of twelve hours in NFS 195 and NFS 295 combined. Prerequisite: Department permission.

**NFS 296. Internship. 1-18 Credits.**
On-site supervised work experience combined with a structured academic learning plan directed by a faculty member or a faculty-staff team in which a faculty member is the instructor of record, for which academic credit is awarded. Offered at department discretion. Prerequisite: Departmental permission.

**NFS 310. MSD Journal Club. 1 Credit.**
Critical review of current scientific, peer-reviewed literature, student-led facilitated discussions, abstract writing on topics related to nutrition, sustainable food systems, hunger and food insecurity, health promotion, chronic disease prevention and management. Prerequisite: Master of Science in Dietetics students only.

**NFS 311. Supervised Practice I. 4 Credits.**
Through lecture, discussion, presentations, and practical experience, students develop competencies in clinical dietetics, community nutrition, and food service management. Prerequisite: Master of Science in Dietetics student.

**NFS 312. Supervised Practice II. 4 Credits.**
Through lecture, discussion, presentations, and practical experience, students develop competencies in clinical dietetics, community nutrition, and food service management. Prerequisite: Master of Science in Dietetics student.

**NFS 313. Food Safety and Public Policy. 3 Credits.**
An exploration of issues that impact the development of microbial food safety policy through analysis of how science and risk assessment are used in establishing policy. Prerequisites: NFS 203 or NFS 253 or Instructor permission. Cross-listed with: ANFS 313.

**NFS 350. Nutrition&Food Science Seminar. 1 Credit.**
Through lecture, discussion, presentations, and practical experience, students develop competencies in clinical dietetics, community nutrition, and food service management. Prerequisite: Master of Science in Dietetics student.

**NFS 360. Rsch Meth Nutr & Food Sciences. 3 Credits.**
Advanced research methods, including grant preparation, IRB requirements, data analysis and presentation, and selected topics in advanced nutritional and food sciences. Pre/Co-requisite: Instructor permission.

**NFS 391. Master’s Thesis Research. 1-18 Credits.**
Prerequisite: Master of Science in Dietetics student.

**NFS 392. Evidence-based Practice Prjct. 1-2 Credits.**
On site identification, review of literature for background and possible solutions, data collection and analysis, and writing and presenting the results and conclusions of a research problem. Pre/co-requisites: NFS 360, Pre/co-requisites: NFS 360, MS D student.
NFS 393. Independent Study. 1-18 Credits.
A course which is tailored to fit the interests of a specific student, which occurs outside the traditional classroom/laboratory setting under the supervision of a faculty member, for which credit is awarded. Offered at department discretion.

NFS 395. Special Topics. 1-18 Credits.

NFS 396. Advanced Special Topics. 1-18 Credits.